



## HUNTER VALLEY

*Winter*



Dr Calvin Lamborn Pea Tendril  
Image by Emma-Jane Pitsch

Grown by Dylan and Elle of Newcastle Greens

# VEGETARIAN MENU

## **1st Course** (set for all guests)

Hung Jersey yoghurt, African horned melon, cucumber, dill, puffed sushi rice

## **2nd Course** (please select)

Silken tofu, fried eggplant, macadamia, nasturtium, yuzu

Our own polenta, soft hen's yolk, Mother Fungus mushroom, Pyengana, wild rice

## **3rd Course** (please select)

Buckwheat, black garlic and mustard risotto, Morpeth pumpkin, Binnorie feta, sage, woodfired shishito

House-made haloumi, sunrose, plum, quinoa, Tangarook pecans

## **Optional Cheese Course**

Saint Agur blue cream, roasted beurre bosc, croutons, wild fennel  
or

Traditional cheese plate

## **Palate Cleanser**

Passionfruit and orange jelly, lime and watermelon granita

## **4th Course** (please select)

Muse coconut

Warm spiced whisky custard, dark chocolate sorbet, dried fruits, meringue and hazelnut shards, marigold

Brown butter cake, jerusalem artichoke and condensed milk ice cream, banana and honey caramel

**4 COURSES 140/ Wine Pairing 95**

**Optional Cheese Course 15 / Wine Pairing 10**

*Please note AMEX transactions incur a 2% surcharge*